

DOS 2019



60% Mencía, 20% Garnacha, 10% Merenzao, bits of Tempranillo, Godello, and Jerez

VINEYARDS

A plurivarietal blend from old vines on the Miño side of the Ribeira Sacra, with a more pronounced Atlantic influence, planted on soils of slate schist. These factors result in a structured wine with relatively firm tannins and complexity, that still retains freshness.

VINTAGE

The 2019 growing season was for the most part warm and dry, which is ideal for this part of the world. However, a spring attack of black rot meant that crop loads were very low, leaving the remaining grapes better off. Harvest occurred with two passes: first for the earlier ripening mencía and godello on September 16th, then 12 days later for the later ripening garnacha tintorera and jerez. Grapes were selected and picked by hand in 18kg cases.

VINIFICATION

Fermentation for the two cuvees took place in 500L open-top barrels. No SO₂ was added at crush. The mencía barrel was left to macerate for 16 days while the garnacha barrel was pressed after 10 days, then the two were then combined into a 400L barrel to age for ten months.

As usual, grapes were footstomped and all punchdowns were done by hand with either a chestnut stick or with hands to submerge the cap.

<u>Alcohol</u>	<u>11.8%</u>
<u>pH</u>	<u>3.5</u>
<u>Total Acidity</u>	<u>7.2 g/L</u>
<u>Residual Sugar</u>	<u>0.0 g/L</u>
<u>Volatile Acidity</u>	<u>1.2 g/L</u>